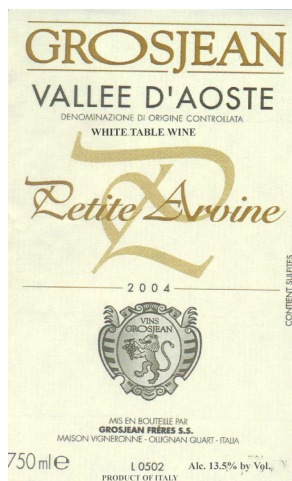


Grosjean



Petite Arvine Vigne Rovettaz



At a Glance:

- **Appellation:** DOC Valle d'Aosta
- **Encépagement:** Petite Arvine (100%)
- **Average Annual Production:** 10,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 1.5 ha of vines in the south-southwest-facing steeply sloped Rovettaz vineyard near the town of Quart
- **Soil Types and Compositions:** Sandy glacial moraines
- **Vine Age, Training, and Density:** Trained in Guyot and planted from 1985 to 2004 at 7,000 vines/ha
- **Average Yields:** c. 55-65 hl/ha
- **Average Harvest Date and Type:** Entirely manual, usually in early October

In The Cellar:

- **Fermentation:** After total destemming and a 1-2 day cold soak, wine ferments with indigenous yeasts in stainless-steel tanks. Once 2% alcohol, 30% of wine is racked into barriques, half of them new.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Malolactic can occur spontaneously in some tanks after alcoholic fermentation in certain vintages.
- **Élevage:** 6-8 months in stainless-steel tanks (70%) and barriques (30%)
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and cross or cartridge filtered
- **Sulfur:** Applied during vinification, after malolactic, and at bottling, with 60-80 mg/l total sulfur.

In The Glass:

The only indigenous white variety at the estate, the Grosjean family's Petite Arvine is bright and fragrant with notes of citrus and fennel. This wine has a solid structure that allows it to be enjoyed young or with substantial bottle age.